



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date

12/27/2025

Date 12/16/2025

No. of Risk Factor/Intervention Violations

4

Time In 21:45

No. of Repeat Risk Factor/Intervention Violations

0

Time Out 10:20

Establishment THE EXCHANGE PUB & KITCHEN	Address 118 W Main St	City/State NEW ALBANY, IN	Zip Code 47150	Telephone 812-948-6501
License/Permit # 11257 - Retail Food License	Permit Holder THE EXCHANGE PUB & KITCHEN	Purpose of Inspection Routine	Est. Type Full Service, Food Establishment - Retail	Risk Category Risk Level 4 (High)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN = in compliance

OUT = not in compliance

N/O = not observed

N/A = not applicable

COS = corrected on-site during inspection

R = repeat violation

Compliance Status			COS	R
Supervision				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/O	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15	OUT	Food separated and protected	X	
16	IN	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/O	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	OUT	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	OUT	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	X Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	X Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	X Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item

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IN = in compliance

OUT = not in compliance

N/A = not applicable

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
57	N/A Outdoor Food Operation		

Compliance Status		COS	R
58	N/A Mobile Retail Food Establishment		

Hamilton Lyons

Person In Charge (Signature)

Date: 12/16/2025

Thomas Snider, Chief Food

Specialist

Inspector (Signature)

Follow-up:

NO

Follow-up Date:

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:
15	Violation of Code [410 IAC 7-26-186(a)] (P): Observed and employee handle a cell phone and return to food prep without changing gloves.	
22	Violation of Code [410 IAC 7-26-213(a)(2),(b)] (P): Observed the last prep cooler on the prep line at 50F. TCS foods may be kept in this cooler for 6 hours before they need to be discarded.	12/19/2025
28	Violation of Code [410 IAC 7-26-459(a)(2),(a)(3),or(b)] (P): Observed a "Hot Shot" brand pesticide spray in the warewash area labeled, "For residential use only". Remove or discard.	12/16/2025
29	Violation of Code [410 IAC 7-26-218(b)(7)] (Core): Observed establishment using a reduced oxygen packaging storage method without prior approval. Submit HACCP to FCHD for review.	12/24/2025
47	Violation of Code [410 IAC 7-26-286(a),(b),or(c)] (Core): Observed metal shaving at the base of the mounted can opener. Clean and replace blade.	12/24/2025
49	Violation of Code [410 IAC 7-26-306(b)&(c)] (Core): Observed biofilm form on the top of the ice machine bin.	12/24/2025
51	Violation of Code [410 IAC 7-26-354(a)] (P): Observed no air gap on the ice machine drain pipe. Previous gap was sealed with spray foam. Add opening for waste discharge in the case of a backup.	12/19/2025
54	Violation of Code [410 IAC 7-26-400(a)] (Core): Observed the dumpster lid open.	
54	Violation of Code [410 IAC 7-26-403(a),(b),(c)] (Core): Observed the exterior of the dumpster in need of cleaning to prevent contamination of clothing.	12/26/2025

Published Comment discussed new food code changes. Review HAACP requirements, Section 218. HACCP should include record keeping and training as well as critical control points.

Hamilton Lyons

Person In Charge (Signature)

Date: 12/16/2025

Thomas Snider, Chief Food Specialist

Inspector (Signature)

Date: 12/16/2025